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Seftel: Arrowhead Grill Debuts

By Howard Seftel

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What's different about Arrowhead Grill, yet another new prime-grade steakhouse?

First, the chef/owner, Charles Schwerd. This knowledgeable pro has a distinguished beef background, heading the Mastro Group's restaurant stable and putting in stints at John Elway's Colorado Steakhouse and Ruth's Chris.

Second, the location. As far as I know, Arrowhead Grill is only the fourth prime-grade steakhouse west of Central Avenue. (The others are Skye and Fleming's in Peoria, and Red's at the Wigwam resort in Litchfield Park.) It's taken over the space that used to house Cocono's, just off the Union Hills exit ramp on the Loop 101.

Schwerd calls his place "unpretentious." Maybe he's alluding to the prices, which are lower than you'll find at similar steakhouses in Phoenix and Scottsdale. But the menu doesn't seem to be cutting any corners.

Appetizers include Louisiana-style barbecue shrimp (\$9.95), grilled artichoke (\$9.95) and lamb chop fondue with Black Mesa goat cheese (\$10.95).

The natural, prime-grade steaks range through 8-oz filet mignon (\$24.95), 16-oz New York strip (\$30.95), 22-oz porterhouse (\$29.95) and the signature, 10-oz Delmonico (\$22.95). Schwerd follows the 1894 recipe from the famed New York steakhouse the cut is named after: boneless sirloin, cut in half and pounded, finished with maître d'hôtel butter (butter with lemon juice and parsley).

You can team the a la carte steaks with sides like scalloped cheese potatoes (\$6.95), hominy and bacon (\$5.95), edamame succotash (\$6.95) and crinkle-cut fries (\$4.95).

Along with beef, Schwerd also offers seafood fare. Look for arctic char (\$20.95), Chilean sea bass (\$28.95) and lobster pot pie (\$26.95). Desserts are a straightforward crew. We're talking key lime pie (\$6.95), English toffee bread pudding (\$5.95) and do-it-yourself s'mores (\$6.95).

Arrowhead Grill's official debut is Friday, Aug. 1. But the restaurant has been quietly open, trying to work out the kinks, for about two weeks.

Details: Arrowhead Grill, 8280 W. Union Hills Drive, Glendale, 623-566-2224. Hours: Dinner, 4 to 10 p.m., seven days a week. arrowheadgrill.com.